

Menu

— WINE & SEAFOODBAR —

AREIA

BY VIGO

SUSHI MONDAY

Every Monday

sushi for **€13,50** per dish

OYSTER WEDNESDAY

Every Wednesday

oysters for **€1,50** per piece and **special oysters**

LOBSTER THURSDAY

Every Thursday

a **4-course lobster menu** for **€65,-**

LUNCH SUGGESTIONS 12:00 to 16:00

Caesar salad classic caesar dressing little gem boiled egg Parmesan croutons optional with chicken, smoked salmon or gambas + 5	14
Salad poisson 3 types of fish lemon vinaigrette cucumber	18
AREIA bao buns - 2 pieces gamba mango mayonnaise som tam-salsa	14
Bouillabaisse French fish soup rouille baguette	19
North Sea sole pan-fried in butter fries salad	daily price
Fish trio smoked salmon Dutch shrimps smoked eel brioche toast	19
Smoked salmon brioche toast horseradish	18

NICE TO START WITH

French baguette herb butter aioli	6
Pata Negra - 70 grams bread	16
Escargots 1/2 dozen herb butter gruyère	14
Vongole tom yum samphire bread	15
Dutch shrimp croquettes from Wieringen brioche toast	18
Tuna flatbread pizza tuna carpaccio unagi red onion truffle mayonnaise	15

CAVIAR

if in stock

Baeri caviar - 30 grams
blinis | chives | smoked salmon

75

OYSTERS

served with shallot vinaigrette and lemon

Zeeuwse creuse nr. 3 - 6 pieces
from Zeeland
accessible | salty

21

Umami nr. 4 - 6 pieces
a wild Irish oyster, grown in Zeeland
with a Japanese taste experience
savoury | sweet | salty | full of flavor

24

Gillardeau nr. 4 - 6 pieces
from France
savoury | light sweet | spicy | full

29

Oyster tasting - 6 pieces
3 types of oysters

25

MATCHING BUBBLES



Minguett Cava Brut Bio Organic
Penedès, Spain
macabeo, parellada, xarel-lo
fresh | sparkling | apple | pear | brioche

8

42

Caves Gales Cuvée Première Rosé Brut
Moselle, Luxemburg
pinot noir
pure | elegant | raspberry | strawberry | creamy mousse

9

47

Laurent-Perrier La Cuvée Brut
Champagne, France
chardonnay, pinot noir, pinot meunier
citrus | white flowers | peach | white fruit

12

65

RAW BAR

Tuna and salmon sashimi wakame ginger nori crumble	16
Tuna tataki soy dressing nori crumble yuzu gel	18
Avocado tartare wasabi dressing orange gel cucumber	15
Asian steak tartare mustard pickle pani puri garam masala mayonnaise	16
Squid tataki nam jim jaew crispy rice noodles	16

TACOS

Tuna - 2 pieces truffle oyster sauce nori crumble pico de gallo	13
Lobster - 2 pieces mango sesame Japanese mayonnaise	15
Beef - 2 pieces mustard pickle soy dressing spring onion	13
Avocado - 2 pieces wasabi tomato	12

SUSHI

AREIA maki tempura gamba salmon and tuna tartare cucumber unagi sauce	22
California maki lobster tartare Japanese mayonnaise Tobiko	20
Surf 'n' turf maki tempura gamba flamed beef truffle mayonnaise unagi sauce	22
Spicy tuna maki tuna sashimi rocoto sauce nori crumble	20
Salmon maki torched salmon sashimi teriyaki crispy garlic	20
Crispy tuna nigiri - 4 pieces tuna tartare Japanese mayonnaise Tobiko	18
Crispy lobster nigiri - 4 pieces lobster tartare mango sesame	20
Crispy chicken maki wasabi mayonnaise unagi sauce	19
Flamed lobster maki torched salmon sashimi lobster tartare miso curry Japanese mayonnaise	22

COLD STARTERS

Fish trio smoked salmon Dutch shrimps smoked eel brioche toast	19
Smoked salmon toast horseradish	18
Lobster tartare truffle dressing fennel orange gel	22
Shrimp cocktail Dutch shrimps sun-dried tomatoes cocktail sauce	19
Beef carpaccio lemon vinaigrette fried capers unagi sauce Parmesan cheese	16

HOT STARTERS

Gambas garlic red pepper	18
Scallops - 3 pieces lobster sauce parsnip crispy enoki	19
Pulpo chorizo sweet potato roasted bell pepper sauce	18
AREIA bao bun - 2 pieces gamba mango mayonnaise som tam salsa	14
Thai style ribs boneless som tam salsa oyster sauce dressing	17
Crunchy sweetbread & lobster lobster tartare celeriac bordelaise lime beurre blanc	24

SOUPS

Bouillabaisse French fish soup rouille baguette	19
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MAINS

LOBSTER

Whole lobster cooked or grilled salad fries	42
Whole lobster gratinated salad fries	44

FISH

Catch of the day	daily price
Small North Sea sole pan-fried in butter fries salad	28
Dover sole pan-fried in butter fries salad	38
Tuna steak creamy dashi noodles salsa verde bok choy	30
Brill tabouleh roasted bell pepper sauce feta cream pumpkin chutney	30
Miso black cod parsnip mushrooms miso beurre blanc	32

MEAT

Flank steak - 200 grams pepper sauce fries roasted vegetables herb butter, bearnaise, or red wine sauce + 2	28
Ribeye - 300 grams pepper sauce fries roasted vegetables herb butter, bearnaise, or red wine sauce + 2	32
Smashed burger tomato bacon cheddar fries	24

VEGA

Gnocchi a la Parisienne truffle mascarpone salsa verde	22
Tabouleh roasted bell pepper sauce feta cream pumpkin chutney	22

SIDES

Fries	5
Special loaded fries fries Asian truffle mayonnaise garlic crumble Parmesan cheese	8
Flamin' fries rocoto Japanese mayonnaise	8
Green salad lemon vinaigrette croutons	5
Stir-fried seasonal vegetables	6

KIDS

Crunchy chicken or fish fillet fries salad	14
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DESSERTS

Moelleux au chocolat salted caramel ice-cream speculoos crumble <i>Longer preparation time</i>	12
Crème brûlée tonka bean caramel	10
Tarte au café pear sorbet crème suisse	11
Pistache cheesecake pistache cream kataifi chocolate pistache ice-cream	11
Café gourmand 5 friandises with coffee or tea	11
Cheese platter 5 types of cheese quince compote fig bread	17

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